

## **ICE CREAM HAVING IMPROVED STABILITY**

### **ABSTRACT OF THE DISCLOSURE**

The invention relates to ice cream prepared by freezing an ice cream mix having a freezing point of  $-3.5^{\circ}\text{C}$  or lower, comprising at least 0.2% (w/w) unsaturated emulsifier; an ice cream mix having substantially the same composition for preparing the same by e.g. aerating and freezing; and a process for the preparation of the ice cream.